Steak 48

FAMILY 48 OWNED

city menu – $95 per person

appetizers

(pre-select one item)
SERVED FOR THE TABLE

rhode island calamari & shrimp
cherry peppers - buttermilk seasoned flour

crispy shrimp
sweet thai chili - garlic aioli

prime steakhouse meatballs
prime beef + pork - family recipe

fresh burrata
tomato jam - smoked sea salt pickled onion

salads

chopped napa GF
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

superfood GF
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing

entrées

ny strip (12oz)* GF

petite filet mignon (8oz)* GF

shetland island salmon* GF
braised - scottish coast

vegetarian option available

bone-in iberico pork chops* GF
double cut - heritage breed southern spain

sides matter

(pre-select two items)
SERVED FOR THE TABLE

sugar snap peas GF
sautéed - olive oil - sea salt cracked pepper

corn crème brûlée
sweet corn - cream turbinado sugar

boursin cheese whipped potatoes GF
yukon + russets - sweet cream
classic fine herb garlic boursin

the sweets

ultimate warm vanilla caramel cake
vanilla gelato - whipped cream
homemade toasted brown sugar cinnamon pecans

hot tea and coffee service included GF

Excludes liquor, tax and gratuity. *Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or under cooked or may contain raw or undercooked ingredients. These items may be cooked to your order.
GF - Gluten Friendly - made with ingredients that do not naturally contain gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

Steak 48

FAMILY 48 OWNED

prime menu – $115 per person

appetizers

(pre-select two items)
SERVED FOR THE TABLE

rhode island calamari & shrimp
cherry peppers - buttermilk seasoned flour

crispy shrimp
sweet thai chili - garlic aioli

prime steakhouse meatballs
prime beef + pork - family recipe

fresh burrata
tomato jam - smoked sea salt pickled onion

salads

chopped napa GF
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

superfood GF
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing

entrées

ny strip (12oz)* GF

petite filet mignon (8oz)* GF

shetland island salmon* GF
braised - scottish coast

vegetarian option available

bone-in iberico pork chops* GF
double cut - heritage breed southern spain

sides matter

(pre-select two items)
SERVED FOR THE TABLE

sugar snap peas GF
sautéed - olive oil - sea salt cracked pepper

sautéed broccoli GF
sea salt - shaved parmesan

corn crème brûlée
sweet corn - cream turbinado sugar

sautéed sweet corn GF
cilantro - chopped parsley

boursin cheese whipped potatoes GF
yukon + russets - sweet cream
classic fine herb garlic boursin

the sweets

ultimate warm vanilla caramel cake
vanilla gelato - whipped cream
homemade toasted brown sugar cinnamon pecans

hot tea and coffee service included GF

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Steak 48

FAMILY 48 OWNED

signature 48 menu – $125 per person

appetizers

(pre-select two items)
SERVED FOR THE TABLE

rhode island calamari & shrimp
cherry peppers - buttermilk seasoned flour

crispy shrimp
sweet thai chili - garlic aioli

prime steakhouse meatballs
prime beef + pork - family recipe

fresh burrata
tomato jam - smoked sea salt pickled onion

salads

chopped napa GF
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

superfood GF
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing

roasted beet GF
ruby + golden beets - goat cheese - pistachios

entrées

ny strip (12oz)* GF

filet mignon (12oz)* GF

bone-in iberico pork chops* GF
double cut - heritage breed southern spain

shetland island salmon* GF
braised - scottish coast

australian heritage half rack of lamb* GF
all natural - ranch raised

vegetarian option available

sides matter

(pre-select three items)
SERVED FOR THE TABLE

chef king's au gratin potatoes GF
caramelized onion - gouda mozzarella

charred brussels sprouts GF
red pepper flake infused honey smoked lemon

corn crème brûlée
sweet corn - cream - turbinado sugar

boursin cheese whipped potatoes GF
yukon + russets - sweet cream classic fine herb garlic boursin

sugar snap peas GF
sautéed - olive oil - sea salt cracked pepper

sautéed sweet corn GF
cilantro - chopped parsley

the sweets

ultimate warm vanilla caramel cake
vanilla gelato - whipped cream
homemade toasted brown sugar cinnamon pecans

s'mores in a jar
toasted marshmallow - double chocolate - graham cracker toffee

hot tea and coffee service included GF

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Steak 48

FAMILY 48 OWNED

southpark menu – $135 per person

appetizers

(pre-select three items)
SERVED FOR THE TABLE

rhode island calamari & shrimp
cherry peppers - buttermilk - seasoned flour

prime steakhouse meatballs
prime beef + pork - family recipe

crispy shrimp
sweet thai chili - garlic aioli

fresh burrata
tomato jam - smoked sea salt - pickled onion

salads

(pre-select three items)

chopped napa GF
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

steak knife BLT wedge GF
baby iceberg head - stella blue cheese
bacon lardon - heirloom cherry tomato

superfood GF
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing

roasted beet GF
ruby + golden beets - goat cheese - pistachios

entrées

ny strip (12oz)* GF

filet mignon (12oz)* GF

bone-in ribeye (22oz)* GF

vegetarian option available

shetland island salmon* GF
braised - scottish coast

bone-in iberico pork chops* GF
double cut - heritage breed southern spain

wild caught hokkaido island sea scallops* GF
chardonnay lemon butter - sea salt

sides matter

(pre-select three items)
SERVED FOR THE TABLE

chef king's
au gratin potatoes GF
caramelized onion - gouda
mozzarella

charred brussels sprouts GF
red pepper flake infused honey
smoked lemon

creamed spinach
chopped spinach - smoked garlic
artichoke hearts - sweet cream

boursin cheese
whipped potatoes GF
yukon + russets - sweet cream
classic fine herb garlic boursin

sugar snap peas GF
sautéed - olive oil - sea salt
cracked pepper

corn crème brûlée
sweet corn - cream - turbinado sugar

the sweets

(pre-select two items)

ultimate warm vanilla caramel cake
vanilla gelato - whipped cream
homemade toasted brown sugar cinnamon pecans

s'mores in a jar
toasted marshmallow - double chocolate - graham cracker toffee

raspberry sorbet GF

hot tea and coffee service included GF

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Steak 48

FAMILY 48 OWNED

chef's menu – $160 per person

appetizers

SERVED FOR THE TABLE
iced seafood platter to include:

colossal shrimp cocktail GF

maine lobster cocktail GF

chef's daily selection of fresh oysters* GF
east coast + west coast - champagne mignonette

iced alaskan king crab legs GF

served with
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

salads

(pre-select two items)

chopped napa GF
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

steak knife BLT wedge GF
baby iceberg head - stella blue cheese
bacon lardon - heirloom cherry tomato

superfood GF
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing

roasted beet GF
ruby + golden beets - goat cheese - pistachios

entrées

ny strip (12oz)* GF

bone-in ribeye (22oz)* GF

bone-in iberico pork chops* GF
double cut - heritage breed southern spain

filet mignon (12oz)* GF

chilean sea bass* GF
braised - chardonnay - sea salt - cracked pepper

vegetarian option available

sides matter

(pre-select three items)
SERVED FOR THE TABLE

chef king's
au gratin potatoes GF
caramelized onion - gouda
mozzarella

charred brussels sprouts GF
red pepper flake infused honey
smoked lemon

sugar snap peas GF
sautéed - olive oil - sea salt
cracked pepper

corn crème brûlée
sweet corn - cream - turbinado sugar

boursin cheese
whipped potatoes GF
yukon + russets - sweet cream
classic fine herb garlic boursin

creamed spinach
chopped spinach - smoked garlic
artichoke hearts - sweet cream

sautéed mushrooms GF
seasonal variety - garlic
parsley - thyme

sautéed sweet corn GF
cilantro - chopped parsley

the sweets

(pre-select two items)

ultimate warm vanilla caramel cake
vanilla gelato - whipped cream
homemade toasted brown sugar cinnamon pecans

s'mores in a jar
toasted marshmallow - double chocolate - graham cracker toffee

red velvet bread pudding
vanilla gelato - white chocolate - sweet cream cheese

raspberry sorbet GF

hot tea and coffee service included GF

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Steak 48

FAMILY 48 OWNED

tray passed hors d'oeuvres

(three pieces per order)

sliced ny strip 15
on hash brown - truffle butter

sliced ny strip & maine lobster 36
on hash brown - black truffle

fresh burrata crostini 11
tomato jam - smoked sea salt - pickled onion

mushroom crostini 9
sautéed wild mushroom - steakhouse seasoning

shetland island salmon 15
chive cream cheese - yukon gold blini - caviar

mini crab cakes 13
jumbo lump crab - toasted baguette

crispy shrimp deviled egg 10
parmesan crisp - mild thai chili

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